

Potato Salad

Meal Components: Vegetable, Vegetable - Starchy

Salads, E-09

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Potatoes, as purchased	9 lb 5 oz		18 lb 10 oz		1. Steam potatoes at 5-6 pounds of pressure for 30-45 minutes, or boil for 30-40 minutes. Cool, peel, and dice into ½" cubes.
*Fresh celery, chopped	1 lb 2 oz	1 qt 1/4 cup	2 lb 4 oz	2 qt 1/2 cup	
					2. Add all other ingredients. Mix lightly until well blended. Spread 5 lb 9 oz (approximately 1 gal ½ cup) into each shallow pan (12" x 20" x 2 ½") to a product depth of 2" or less. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
*Fresh onions, finely chopped	7 1/2 oz	1 1/4 cup	15 oz	2 1/2 cups	
Sweet pickle relish, undrained	6 oz	2/3 cup	12 oz	1 1/3 cups	
Fresh large eggs, hard-cooked, chopped (optional)		12 each		24 each	
Reduced calorie salad dressing	1 lb 10 oz	3 cups	3 lb 4 oz	1 qt 2 cups	
OR	OR	OR	OR	OR	
Lowfat mayonnaise	1 lb 10 oz	3 cups	3 lb 4 oz	1 qt 2 cups	

Ground black or white pepper	1 tsp	2 tsp
Dry mustard	1 Tbsp	2 Tbsp

3. CCP: Cool to 41° F or lower within 4 hours.
Refrigerate until ready to serve.

4. Portion with No. 6 scoop (? cup).

Notes

Comments:

*See Marketing Guide.

A new nutrient analysis will be coming.

Updated July 2014. Restandardization in Progress.

Marketing Guide

Food as Purchased for	50 Servings	50 Servings
Celery	1 lb 6 oz	2 lb 12 oz
Mature onions	9 oz	1 lb 2 oz

Serving	Yield	Volume
2/3 cup (No. 6 scoop) provides 3/8 cup starchy vegetable and 1/8 cup additional vegetable.	50 Servings: about 11 lb 1 ½ oz 100 Servings: about 22 lb 3 oz	50 Servings: about 2 gallons 1 cup 2 pans 100 Servings: about 4 gallons 2 cups 4 pans

Nutrients Per Serving					
Calories	102	Saturated Fat		Iron	
Protein	1 g	Cholesterol	6 mg	Calcium	10 mg
Carbohydrate	18 g	Vitamin A	26 IU	Sodium	309 mg
Total Fat	3 g	Vitamin C	9 mg	Dietary Fiber	2 g